



BETTINI

restaurant

HOUSEMADE PASTA EXPERIENCE



Indulge in the delightful taste of housemade pasta crafted with love at Bettini Restaurant.

Making pasta is a simple process that requires only two ingredients: 00 flour and eggs. However, it demands a slow and careful mixture of egg and flour, followed by hand-kneading to achieve the perfect texture. The dough is then passed through a pasta machine that cuts it into the desired shape. The result is pasta that is fresh, silky, and bursting with flavor.

\$39 PER PERSON

Includes a choice of salad and pasta from our Bettini Menu.

*Lobster Bucatini + \$9



ADD WINE PAIRING \$29 PER PERSON

salads



2022 Angelo Negro "Serra Lupini" ARNEIS Roero Italy

✓ ENDIVE & FRISÉE 21

Truffle Vinaigrette, Ricotta Salata, Toasted Pistachio

✓ ARTISANAL LETTUCES 19

Champagne Vinaigrette, Shaved Vegetables, Fresh Grated Parmesan

✓ SEASONAL BURRATA 23

Stone Fruit, Heirloom Tomato, Honey Lavender, Arugula, Truffled Baby Peach

housemade pastas

RIGATONI BOLOGNESE 32

Traditional Beef Ragout, Basil, Parmigiano Reggiano



2019 Carlone CROATINA Colline Novaresi Italy

POTATO GNOCCHI 30

✓ Mushrooms, Baby Arugula, Parmesan Broth, Black Truffle



2019 Railsback Soeur VERMENTINU 'Cuvée Spéciale' Santa Barbara California

*LOBSTER BUCATINI CARBONARA 45

Lobster, Pancetta, Farm Egg Yolk, Thyme, Parmigiano Reggiano, Pecorino



2021 Michele Chiarlo CORTESE 'Rovereto' Gavi Piemonte Italy

CHICKEN CONFIT PASTINA 34

Pancetta, Snap Peas, Pea Shoots, Parmesan



2021 Viticcio SANGIOVESE Chianti Classico Tuscany

starters

- CLAM CHOWDER 18
Crispy Pork Belly, Herb Oil
- LOCAL CRAB CAKE 29
Lump Crab, Lightly Breaded, Tomato-Kaffir Lime Relish, Shiso, Ginger, Crème Fraîche
- PRIME BEEF CARPACCIO 29
Capers, Shallots, Grain Mustard, Pickled Green Tomatoes, Parmesan Cheese

main course

- CURRY SPICE SEARED HALIBUT 48
Carrot Ginger Purée, Bok Choy, Baby Carrots, Turmeric Beurre Blanc
- FAROE ISLAND SALMON 41
Soy Glaze, Sugar Snap Peas, Asparagus, Shiitake Mushroom, Yuzu Beurre Blanc
- ☞ PAN SEARED HALF CHICKEN 44
Fingerling Potatoes, Balsamic Braised Cipollini Onions, Spinach, Lemon Jus
- ☞ AUSTRALIAN LAMB RACK 58
Rosemary Potato Gratin, Roasted Garlic, Mint Marmalade
- ☞ SEARED SEA SCALLOPS 44
Pancetta, Sautéed Corn, Tarragon
- ☞ 7oz PRIME FILET MIGNON 80
Kale, King Oyster Mushroom, Truffle Butter
- ☞ 14oz DRY AGED RIBEYE 72
Chimichurri, Roasted Garlic, Watercress Salad

sides

- ☑ ☞ BROCCOLINI 15
- ☞ ☞ BRUSSELS SPROUT 16
- TRUFFLE FRIES 16
- ☞ DUCK FAT FINGERLING POTATO 17
- ☞ BOURSIN POTATO PURÉE 16

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

